

# Cheesecake filled Devil's Food Cake

## **Crust less Cheesecake**

5 large eggs, room temperature  
2 cups (one pint) sour cream, room temperature  
4 8-ounce packages cream cheese, room temperature  
8 TBS (one stick) unsalted butter, room temperature  
1 1/2 cups sugar  
2 TBS cornstarch  
1 1/2 tsp vanilla extract  
1 tsp fresh lemon juice  
1 tsp grated lemon zest

Butter the inside of a 10 inch spring form pan. Wrap aluminum foil around the outside of the spring form pan to keep water out for when it is placed in the water bath. Preheat oven to 300 degrees F.

In a large mixing bowl beat the eggs and the sour cream until well blended.

In a second bowl beat the cream cheese and butter until smooth. Combine with the blended egg and sour cream and beat until smooth.

Add the sugar, cornstarch, vanilla, lemon juice and lemon zest and beat thoroughly - a few minutes.

Pour into the prepared spring form pan and place into a roasting pan (or other large pan – large enough so the sides of the spring form don't touch the pan). Place in the oven and pour enough hot water in the pan to reach half way up the spring form pan. This is your water bath.

Bake for about 2 hours, until the sides into the middle are firm, and hopefully not cracked.

Don't overcook though; it will cook a little longer when you take it out to cool.

Carefully remove cheesecake from water bath (it's hot!) and peel aluminum foil off from around the pan. Let cheesecake sit on the counter until it completely cools, about four hours.

Cover and refrigerate until well chilled. For maximum flavor, let chill for at least 8 hours or overnight.

Run a knife that has been heated by hot water along the edges of the spring form to loosen the sides of your cake.

Carefully unlatch and remove the spring form. Leave cake on pan for now.

## **Devil's Food Cake**

2 cups cake flour  
1 teaspoon salt  
1 teaspoon baking powder  
2 teaspoons baking soda  
3/4 cup unsweetened cocoa powder  
2 cups sugar  
1 cup hot coffee  
1 cup canola oil  
1 cup buttermilk  
2 eggs  
1 teaspoon vanilla

Preheat oven to 325

In a large bowl whisk together dry ingredients.

Add coffee, oil and buttermilk and mix until combined.

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Add eggs and vanilla and mix for another 2 minutes.

Pour batter into two greased and floured 9-inch round baking pans.

Bake for 30 minutes.

Let cool in pans until warm and then remove from pan, allow cakes to cool completely on a cooling rack

### **Chocolate Buttercream**

1 cup unsalted butter (2 sticks or ½ pound), softened

3½ cups confectioners (powdered) sugar

½ cup cocoa powder

½ teaspoon table salt

2 teaspoons vanilla extract

4 tablespoons milk or heavy cream

In a stand mixer cream butter for a few minutes with the paddle attachment on medium speed.

Turn off the mixer.

Sift 3 cups powdered sugar and cocoa into the mixing bowl. Turn your mixer on the lowest speed (so the dry ingredients do not blow everywhere, oh and they will) until the sugar and cocoa are absorbed by the butter.

Increase mixer speed to medium and add vanilla extract, salt, and milk/cream and beat for 3 minutes. If your frosting needs a more stiff consistency, add a little more sugar. If your frosting needs to be thinned out, add additional milk 1 tablespoon at a time

### **Now the tricky part....**

Trim tops of devils food cakes to even them out.

Get a cake plate or sturdy cake board ready. Place one layer of devil's food cake on top of the cheesecake. The cheese cake will be slightly bigger; we will trim that in a moment.

Place your cake board or plate over the devil's food cake and GENTLY turn the cakes over so that the cheesecake is now on top.

Use a knife heated with very hot water to trim the sides of the cheesecake to the size of the devil's food cake.

Now put the second layer of devils food on top of the cheesecake.

Frost the cake sides first with the chocolate buttercream.

A little garnish of chocolate curls is a very nice touch (I like white and dark chocolate curls)